

A La Carte

Starters

Homemade Soup of the Evening €4.95

Jacks Seafood Chowder €8.50
Selection of Fresh & Smoked Fish

Steamed Cromane Mussels A la Marinere €12.50
Garlic & Herb Soda Farl

Tempura of Tiger Prawns €12.95
Pickled Courgette Salad, Sweet Chilli Sauce

Local Cromane Oysters - Three Ways €12.95
Au Natural, Kilpatrick, Tempura with Pickled Cos

Seared Scallop Mornay €12.95
Duchess Potato, Pancetta, Wild Rocket

Grilled Halloumi Salad €10.50
Caramelised Pear, Roasted Cashews, Orange Dressing

Glazed Confit of Duck Leg €11.95
Drumstick Lollipop, Garlic Saute Greens, Roasted Plum



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Main Course

Crispy Skinned Salmon €26.95

Butternut Squash, Spinach, Gnocchi

Pan Seared Hake €25.95

Cockle & Saffron Risotto, Salsa Verde

Pan Roasted Fillet of Turbot, €29.95

Petit Pois, Smoked Lardons, Cabbage

Grilled Black Sole on the Bone €35.00

Kataifi Pastry, Mussels, Lemon

Char-Grilled Prime Irish Beef: Fillet - €35.95

Sirloin - €29.95

Mushroom Croquette, Celeriac, Kale, Brandied Pepper Sauce

Oven Roasted Supreme of Chicken €21.95

Chestnut Stuffing, Braised Red Cabbage, Asparagus

Rack of Kerry Lamb €34.00

Hasselback Potato, Pearl Onion, Leek

Vegetarian Dish of the Evening €18.95



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Desserts

Vanilla Creme Brulee - €7.75

Cranberry & White Chocolate Cookies

Warm Chocolate Fondant - €7.75

Amarena Cherry Jam, Lemon Sorbet

Selection of Ice Cream - €7.75

Vanilla, Tia Maria & Brown Bread,
Salted Caramel, Double Chocolate

Plum & Frangipane Tartlet - €7.75

Toasted Almonds, Vanilla Ice Cream

Elderflower & Mascarpone Cheesecake - €7.75

Poached Rhubarb & Ice Cream

Warm Chocolate Brownie - €7.75

Chocolate Sauce, Praline, Salted Caramel Ice Cream